

COMPETENCE 770 E-mp

AEG

Der umschaltbare Elektro-Einbauherd

The Convertible Build-In Electric Cooker

Omkoppelbar innbyggingskomfyr

Gebrauchsanweisung

Operating Instructions

Bruksanvisning

AUS
ERFAHRUNG
GUT

Hello

Allow me to introduce myself: I am your new AEG cooking appliance. From now on, I should like to make boiling and baking more pleasurable for you. Not simply because of my attractive appearance, but also thanks to my "intrinsic qualities". I am economical in terms of energy consumption, easy to operate, and simple to care for. If you carefully read and follow my operating instructions before first use, you are sure to experience a good deal of joy when using me to boil, bake, roast, and grill your food.



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Safety instructions

The safety requirements oblige manufacturers to give the following instructions:

For installation in a kitchen unit, my attached installation instructions must be noted.

For the installer

- **Should any fractures, cracks, or other defects appear in my high-grade glass-ceramic oven ceiling, please immediately stop using my oven.**

For your additional safety against any subsequent switch-on, remove my cooker fuses or switch off the automatic safety system. Please notify promptly the service centre covering your area.

For the user

- **If you use my oven space divider, the heated oven space divider should only be placed in my oven complete (lower part with heating element and cover).**
- When you use me to prepare your food, my hobs and/or the oven door become hot. Therefore keep small children well away from me.
- **This especially applies when you are grilling or pyrolytically cleaning my oven (if available).**
- Overheated fats and oils rapidly ignite. When using me to prepare food in fat or oil (e.g. chipped potatoes), please remain nearby.
- Do not use me to heat your room.
- Take care when connecting electrical appliances to plug sockets in the cooker vicinity. Connection leads should not come within reach of hot hobs/cooking zones or get trapped under the hot oven door.
- To avoid damage to my glass-ceramic surface, you should not use my cooking area as a storage area.
- **Do not place any hot frying pans or saucepans on the edge of the cooking area as this can cause damage.**
- Never cover my cooking surface with protective foil. **This can cause damage.**
- The glowing red heat of my cooking zones can shine out over the edge of the marked zone, according to the angle at which you look at it.
- My glass-ceramic cooking area (**where featured**) is extremely resistant, though not unbreakable. It may be damaged by any sharp or hard objects falling on to the cooking surface. Should any fractures, cracks, or other defects appear, I must be separated from the mains supply by the device required on the fixed wiring side. Before doing so, please switch my 4 hob switches to 0.
- Never line my oven floor with aluminium foil and never place any pan, pot, etc. on my floor, since the oven enamel will otherwise be damaged by the heat congestion caused.

For the user

- Fruit juices dripping from the oven sheet leave stains that you will find hard to remove.
- I comply with radio interference suppression specifications EN 55014 (previously EC Directive 87/308) and as appropriate with EN 60555 relating to the Retroactive Effect on the Mains Supply.

Important note: Never place any pot or pan covers on the switched-on induction hob (risk of burning!).

Electromagnetic fields may affect electronic circuits!

Electromagnetic fields may cause interference on portable radio sets!

Never place any jewellery, watches, etc. on my glass-ceramic cooking area, since they will become hot during operation and may be damaged.

Never heat any closed food cans!

Never place any metal objects on my induction cooking area, since they may in some circumstances heat up during operation (risk of burning!).

Scientific investigations have shown that the AEG Induction Hob in no way influences or endangers patients with implanted heart pacemakers.

Induction hobs cookware:

- Please use only enamelled steel cookware. Cast iron pots and pans are also suitable.
- Chromium-nickel steel pots containing some ferro-magnetic material and indicated by the pot manufacturer as being suitable for induction hobs are suitable to a limited extent.
Never use cookware made of aluminium, copper, brass, or stainless steel.
- Heating empty cooking utensils can lead to overheating. In order to protect the induction hobs, they switch off automatically.
If one of the function displays of my induction hob starts to flash, you are using unsuitable utensils.
- If glass, ceramic, or porcelain cookware is used, my hob will not work. My hob will behave as though it is being operated without cookware.

To determine suitable cookware:

- Place a bowl containing a little water (3-5 mm full) on my hob.
- Switch my hob to full capacity (switch setting 9).
- Touch the bowl bottom from inside with your fingertips. Important: the bowl bottom will heat up in a few seconds if the cookware is suitable.

If my hob is operated without or with unsuitable cookware, the function indicator corresponding to that hob will flash.

- **After around 10 minutes, my hob will automatically switch off.**
The function indicator, however, will continue to flash.
- **To switch me back on, please place my switches first on the zero position and then to the setting you require.**

The hob is again ready to operate. After each use of my hob, however, you should switch this off with the corresponding switch.

If my hob is used with an empty pan or a pan that has boiled dry, the function indicator corresponding to that hob will flash. A signal intermittently sounds. My hob automatically switches off.

To switch the hob back on, turn my hob switch to 0 and then to the setting you require.

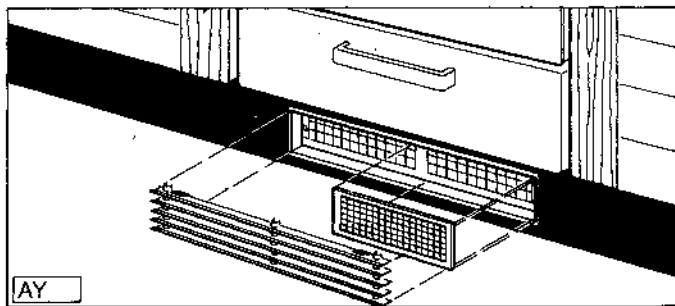
The inlet opening for my ventilation (in the kitchen unit plinth) should not be covered. Also never insert any objects into this ventilation opening.

Maintaining my electronic unit:

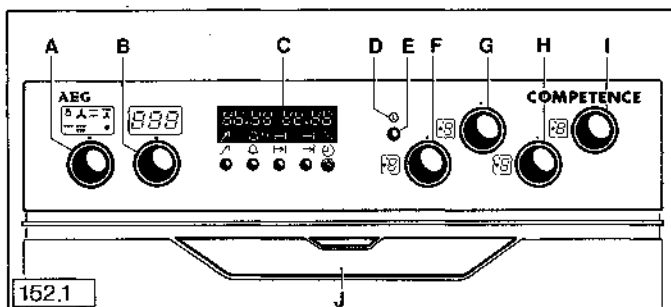
The air inlet for my electronic system operating in the automatic induction hobs (arranged in the kitchen unit plinth under the appliance; see also installation instructions) should always be cleaned whenever an **audible tone continuously** sounds.

Cleaning:

- Switch off the appliance fuses or remove the screw-in fuses from the holder.
- Unclip the ventilation grille from the frame in the kitchen unit plinth.
- Remove the metal air filter, clean it in washing-up liquid suds, and insert it on the **RH side** of my electronic unit (module).
Insert the ventilation grille into the frame in the kitchen unit plinth.
- Switch on or re-insert the fuses.



Appliance description



Features

- A** Retractable switch for oven cooking functions with electronic display
- B** Retractable switch for oven temperatures with electronic display
- C** Electronic timer with time of day display, short-term alarm, meat thermometer display, and automatic switch-on/off for the oven only
- D** Pilot lamp (red) for user protection display
- E** User protection button
- F** Retractable switch for front LH automatic **induction** hob, with electronic display and pilot lamp monitoring boost function at start of cooking
- G** Retractable switch for rear LH automatic hob, with electronic display and pilot lamp monitoring boost function at start of cooking
- H** Retractable switch for front RH automatic **induction** hob, with electronic display and pilot lamp monitoring boost function at start of cooking
- I** Retractable switch for rear RH automatic hob, with electronic display and pilot lamp monitoring boost function at start of cooking
- J** Retractable handle for opening my oven door

First use

To operate my switches, the retracted switch must be pressed so that it is released for operation.

My switch (A) can be turned both right and left from any position. Further information on this feature is given in the "Hobs" and "Oven" sections.

You must be a little more careful with my switches (B) for the oven temperatures and (F, G, H, and I) for the automatic (**induction**) hobs. Switch (B) can only be turned as far as a temperature of **280 °C** and switches (F, G, H, and I) only to the right (clockwise) to their fullest extent.

They are reset by turning to the left.

If one of my hob switches is switched on, the set data respectively appear above or beside the switches in the electronic display.

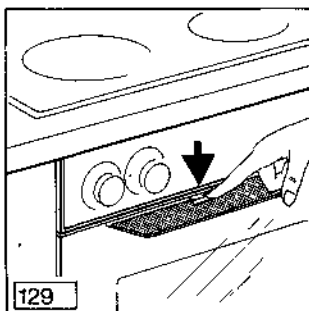
To prevent my switches from becoming soiled, you can also retract them flush with the front panel when they are switched on (for child safety).

Operating the switches

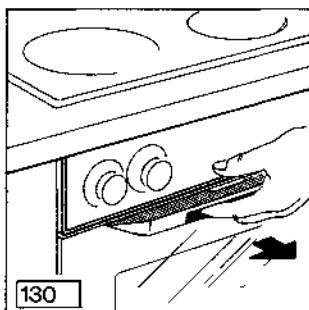
Retractable oven door handle

To release the handle:

- Press the button/arrow at the centre of my oven door handle.

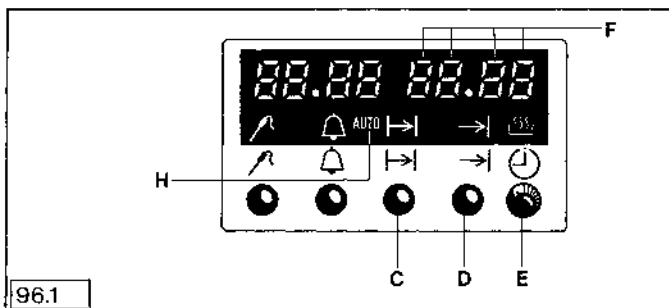


- My handle folds down to open my oven door.
- To close, press my handle and the button/arrow at the same time for flush stowage of my handle.



As soon as I am connected to the mains supply (and also after each power failure), the display in my electronic timer flashes 00.00.

Only when you have set me to the corresponding time of day am I ready to operate.



- Press knob E (⌚), which will retract for operation (but can be pressed back in if not needed).
- **Important! Appliances with an enamelled control panel have no retractable timer knob.**
- Press buttons C (←) and D (→) at the same time, hold them in position, and set the actual time of day with my knob E (⌚).

The time of day appears for you in display F.

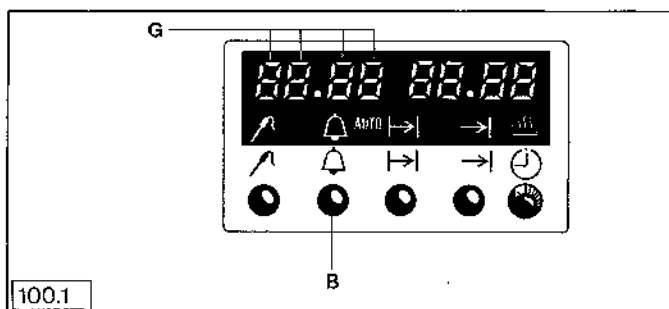
Only now is my oven ready to operate.

Switching on the electronic timer for the oven only

You should also be aware of the following

Setting the time of day

You should also be aware of the following



Setting the short-term alarm (no switch function)

- Press button B , hold it in position, and set the required time with my knob E . The duration appears in display G.
- The time of day reappears in display F after release of button B.
- To request the remaining time, press my button B . The remaining operating time now appears in display G.

You should also be aware of the following

At the end, an audible tone sounds for around two minutes. You can prematurely cancel it by pressing button B .

Precleaning the oven

Before using my oven for the first time, please clean all accessories (baking sheet, drip-pan, combination grid, etc.) with warm washing-up liquid suds. Then switch my heating mode switch to the top and bottom heat symbol  and my temperature switch to 250 °C and thus operate my empty oven with the door closed if possible for 1 hour.

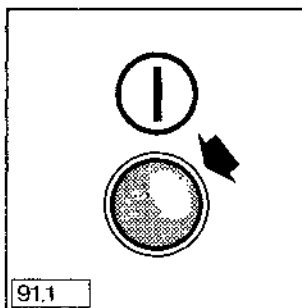
The odour occurring is not harmful to the health. **To avoid any nuisance, you should ventilate your room well during this time.** When I have cooled down, please also clean my oven with warm washing-up liquid suds.

The user protection feature is intended to protect my hobs against any unauthorized use (child safety through two independent operations).

3 hours after the last operation of a hob switch, all hobs are automatically switched off.

Owing to the safety precautions noted, please proceed as follows when using my hobs:

- Press user protection button. Red pilot lamp comes on.
- Switch on required hob(s) immediately thereafter.



Important: If you should ever accidentally not keep to the sequence of firstly pressing the user protection button and secondly switching on the hob, please turn the hob switch back to "0" and start again. If the cooking cycle is ever to last for more than 3 hours, you can turn one of my hobs (preferably one of the ones you are not using) on and off again quickly. This extends the cooking time by a further 3 hours. It is best to do this after a certain time, e. g. after an hour or two.

When cooking is to be ended, switch my hob switch(es) to the zero position.

Hob user protection

Switching on hobs

Switching off hobs

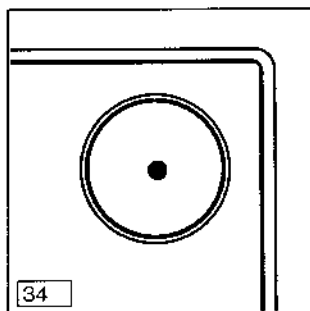
Hobs

Features

Depending on the kind of cooking hob I am fitted with, you will find different kinds of hotplates:

■ High-speed hob

My cast-iron hotplate differs from ordinary cast-iron hotplates because it is more efficient, and thus can cook more quickly. It is marked by a small red dot – this disappears after a short time through being constantly warmed up and cleaned. It is adjusted in the usual way.

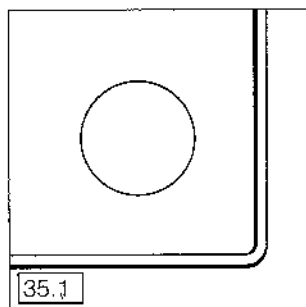


Glass-ceramic hob

The following are arranged under the extremely temperature-resistant glass-ceramic cooking hob according to model:

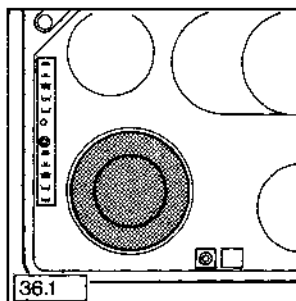
■ Single-ring cooking zones

This cooking zone is adjusted solely by means of the switches fitted in the switch panel.



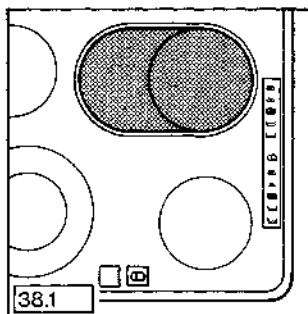
■ Double-ring cooking zones

The second ring of the cooking zone can only be turned on when the relevant switch on the switch panel is also on. The **touch-button**  in the glass-ceramic hob is pressed lightly and the red control lamp comes on. Both heating circuits are **adjusted** and **turned off** by the switch on the switch panel.



■ Frying zone

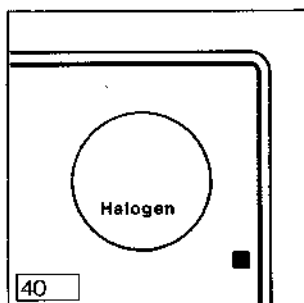
My heating is arranged in a circle and is controlled by the relevant switch on the switch panel, while the heating for the roasting zone is turned on by lightly touching the **touch-button**  in the glass-ceramic hob. Both heating circuits are **turned off** by means of the switch in the switch panel.



■ Halogen cooking zone

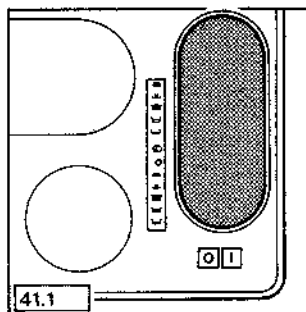
This cooking zone is heated by a special high-intensity halogen lamp, which is controlled by the relevant switch in the switch panel.

Caution: Do not stare hard at the halogen lamps of the radiant cooking hobs.



■ Warming zone

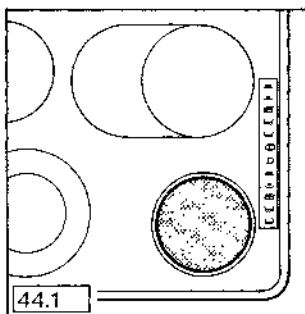
My zone for keeping plates or meals warm is switched on by lightly touching the **touch-button** , and **switched off** again by touching it again .



■ User guidance

For each of my cooking zones there are five symbols with control lights that show at what setting the various cooking processes can be done.

The symbols signify:



 Heating up, frying at high temperature

 Frying

 Steaming/Boiling

 Parboiling

 Melting

Please also follow the table on setting the automatic cooking zones.

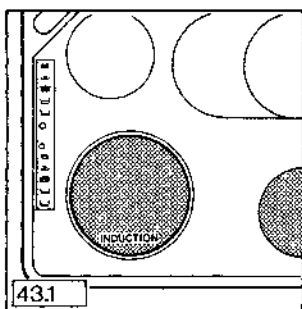
■ Residual heat indicator

For each of my glass-ceramic cooking zones there is a control light, on the left or right in the glass-ceramic hob, which lights up if the cooking zone is hot. As soon as the cooking zone cools down the light goes out.

■ Escape of steam and fumes from the oven

The fumes from my oven can escape through the openings at the back of my hob. You will find more details in the section on fume outlet from the oven.

■ Induction hob



The pot or pan bottom is directly and very rapidly heated by an electromagnetic alternating field.

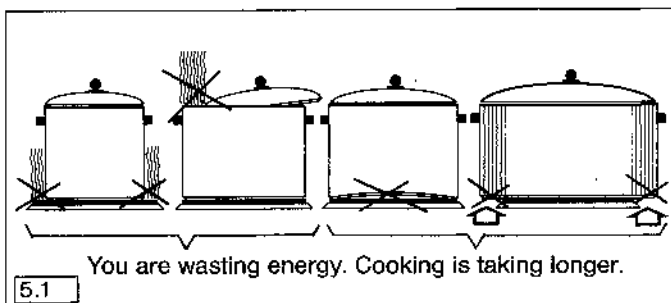
General – Cookware

The better the pot, the better the cooking result.

- You can tell good cookware by the pot bottom and not by the material from which the pot is made.
- The bottom should be as thick and flat as possible. It should also not be rough (as e.g. on cast-iron pots), since scratches arise when the pot is shifted.
- Use **high-sided pots for dishes requiring plenty of liquid, and the nothing can boil over.**
- Prevent enamelled pots or frying pans from boiling dry. Their bottoms can be destroyed if this happens and then they scratch the cooking area when they are shifted. Pots and frying pan bottoms with sharp edges also have a scouring effect.



- The **pot bottom** and the **hob** must be of equal size. Please make sure that your cookware stands in the centre of the hob. My hobs should always be clean, since soiled hobs and cookware bottoms not only damage my glass-ceramic cooking area (if available), but also increase power consumption. Make good use of the afterheat by switching off the hob just before cooking ends. You waste energy and/or cooking takes longer if . . .



Pot
too small

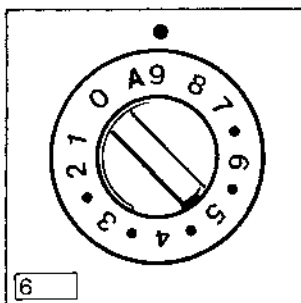
Pot lid
not closed

Pot bottom
uneven

Pot too large
(glass-ceramic)

After switching on a cooking zone, you will hear me buzz. This is a feature of my radiant heating system not in any way impair my operation!

Never place food in aluminium foil or plastic containers on my hot cooking area, since that will have an extremely detrimental effect on the glass-ceramic cooking surface!



You can also use my automatic hobs without the automatic system. You should then switch me on only as far as **setting 9**.

When **starting to fry**, set the switch referring to the hob to 9 until the fat is hot. Then place the food to be fried in the pan and turn the switch back to 6 or higher as necessary.

When **starting to boil**, set the switch referring to the hob to 9. To simmer, turn the switch back to 1 to 5 as necessary.

Intermediate settings, e. g. 3 • (or • 2 only with electronic indicator), are at all times possible.

When **starting to boil** within the 1-8 region (not on setting 9), my automatic system relieves you of the need to switch over to my simmering region if you turn the knob clockwise beyond setting 9 as far as letter A (the pilot lamp monitoring the boiling-up sequence comes on – if available) and then set it back to the required simmering region (1-8).

My automatic system selects for you the boiling-up time at the start of cooking and then itself switches back the power corresponding to the simmering setting selected.

The automatic system and/or the hob is switched off by turning to 0. The following table shows you examples of the suitability of switch settings 1 to 9.

Operating the cooking zones – beforehand

– Boiling/ frying on the automatic hob

Without the automatic system

With the automatic system

**Boiling/frying
table for the
automatic hob**

Switch setting		Suitable for
	9 Boiling up	Boiling up large quantities of water. Boiling noodles
	7-8 Fast frying	Deep fat frying of chipped potatoes. Fast frying of meat, e.g. goulash. Fritting of e.g. potatoes. Frying fillets, steaks
	6-7 Slow frying	Frying of meat, schnitzels, Cordon Bleu, cutlets, pancakes, meatballs. Making roux. Light frying of sausages, liver, eggs. Deep-frying of doughnuts
	4-5 Cooking	Cooking large quantities of food, single-portion meals and soups. Steaming of potatoes. Making gravy
 	3-4 Steaming	Steaming of vegetables or stewing of meat. Making rice pudding
	2-3 Creeping	Creeping of rice and milk puddings (stir occasionally) ¹⁾ . Steaming of small quantities of potatoes or vegetables. Heating of ready meals
	1-2 Melting	Omelette, custard, sauce hollandaise. Keeping food warm. Melting of butter, chocolate, gelatine
	0	Afterheat, off-position

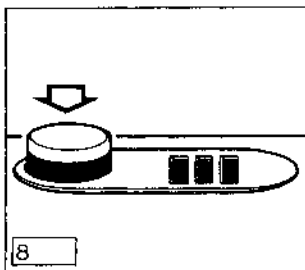
¹⁾ only with induction hobs

Oven

Before using for the first-time, please note the section describing precleaning of the oven.

You can operate my oven with either traditional top and bottom heat, hot air, or in two (three) grilling modes, exactly as you wish and according to your recipe, since I have the practical type of convertible oven. You will find more detailed instructions under the methods of preparation **and the safety instructions for the user.**

My fume outlet in the cooking area (see illustration) can be opened or closed with the push-button. Please press my push-button only when the hobs are not operational to exclude the possibility of burning. Should you operate my push-button when the hobs are hot, however, we recommend you to use an object such as e. g. a cooking spoon to open or close.



This enables you to control the humidity in my oven during baking or roasting and thus save yourself energy or even the need to add water.

Closed: **Push-button released, red edge visible**

Open: **Push-button pressed**

During preheating and during the first third of the time when baking bread or breadrolls, you can close my fume outlet to obtain better rising and browning.

During roasting, you should also keep my fume outlet closed, unless you want to achieve a crispy meat surface, as e. g. during the grilling of poultry.

Please follow the tables on baking and/or roasting.

General

– Fume outlet

- Cooking functions

My cooking function options:

■ Top and bottom heat



In this mode, the heat uniformly radiates from above and below. Your roast turns out crisp and succulent. You should always roast or bake only at one level, however, to ensure uniform application of heat.

■ Hot air



A fan ensures continuous circulation of uniformly hot air. Your cake receives the same intensity of heat from all sides, enabling you to roast, bake, and stew at three levels. You save time and also power owing to the low temperatures used.

■ Infratherm grilling



The grill combination and hot air are together in action! This enables you to grill or roast larger joints of meat and poultry at one level. This cooking function is also ideal for "au gratin" cooking and crisping-over.

■ Flat grilling



The grill attachment is fully utilized in this mode, e.g. for succulent steaks and schnitzels or for slices of halibut and salmon.

■ Double-circuit grill

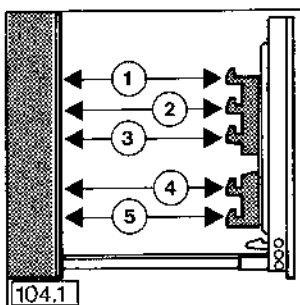


Use my large grilling area  for high-speed grilling or toasting of larger quantities.

For smaller quantities, e.g. grilled steaks or possibly 4 slices of toast, it is sufficient to switch on my small grilling area (economy grill) .

In the door of my baking carriage there are insertion hooks for my accessories. These accessories – grid, drip-pan, or baking sheets – can be inserted at 5 levels.

– Shelf levels



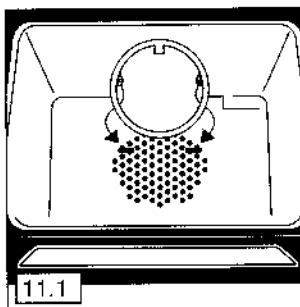
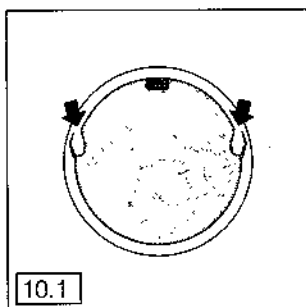
The grease filter supplied protects my fan against soiling. It must always be inserted when

- I am heated by hot air  and meat is being roasted in uncovered pans or on the grid (i.e. do not insert when baking!);
- during infratherm grilling  in the drip-pan or grilling in an uncovered pan.

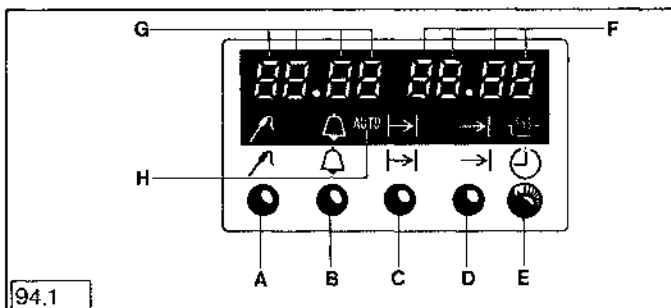
– Grease filter

How to insert my grease filter:

Hold the grease filter by the grip and insert both retaining rings (see illustrations) from above downwards into the openings on the oven rear wall. Make sure that the grease filter exactly closes the opening. The grease filter must be cleaned from time to time. Briefly boil it with dishwasher cleaner or soft soap.

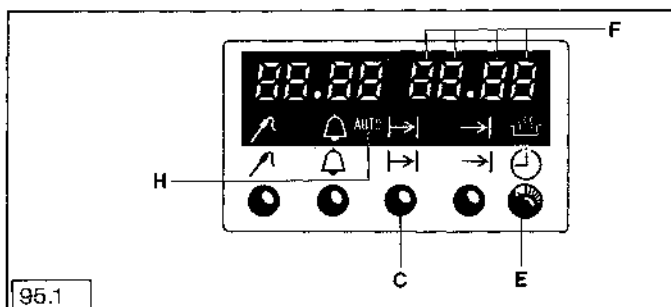


My electronic timer only switches the oven automatically on and off.



**My symbols
have the
following
meanings:**

-  Entry of the **meat core temperature in °C**
-  Entry of the time for the **short-term alarm** (up to 99 minutes in advance)
-  **Manual or automatic operation** of oven
-  Entry of the time for the **roasting or baking duration** (up to 23 hours and 59 minutes in advance)
-  Entry of the clock time for the **roasting or baking time end** (up to 23 hours and 59 minutes in advance)
-  **Knob for time entries**



- Set my heating mode switch to the corresponding symbol and the oven temperature switch to the necessary temperature.
- Press my button C , hold it depressed, and enter the required **duration** with knob E . When my button C is released, the time of day reappears in display F.
- **The word "AUTO" shows for automatic operation.**

My oven switches immediately on and automatically off after the elapsed duration.

At the end, an audible signal sounds for around two minutes. You can prematurely cancel it by pressing my button C .

When the roasting or baking process has ended, set my heating mode switch to 0 and the oven temperature switch to the Off position.

- **My oven is ready to operate again only when the word "AUTO" in the display has been cancelled. To do this, press both my buttons C and D.**

You can request the **remaining duration** and **end** at any time during the automatic sequence. To do this, press either my button C  or D .

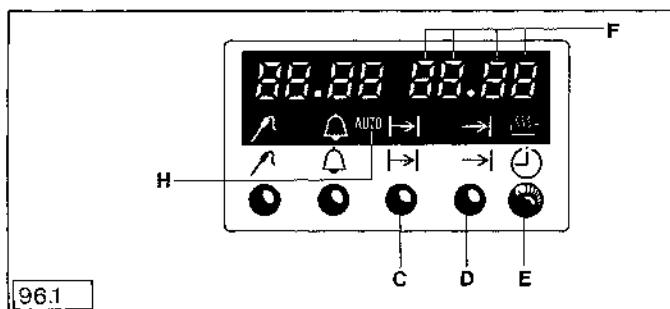
If you want to cancel automatic operation, press my button C , and set my heating mode and oven temperature switches to the 0 and Off position respectively.

**How to program:
automatic
switch-off of
my oven**

**You should
also be aware
of the
following**

**Automatic
switch-on
and -off of
my oven**

**You should
also be aware
of the
following**



- Set my heating mode and temperature switches as described above.
- Press my button C , hold it depressed and enter the required **duration** with knob E , and then, by pressing my button D , set the time to the point when the food being roasted or baked should be ready.
- When my buttons C  and D  are released, the time of day reappears in display F.

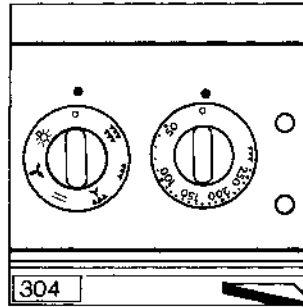
My oven automatically switches on (end less duration) and off at the time set by you.

At the end, an audible signal sounds for around two minutes. You can prematurely cancel it by pressing my button C .

My oven is ready to operate again when the word “AUTO” in the display is cancelled. To do this, press my buttons C and D.

You can request the **remaining duration** and **end** at any time during the automatic sequence. To do this, press either my button C  or D .

If you want to cancel automatic operation, press my buttons C  and D , and set my cooking function and oven temperature switches to the 0 and Off position respectively.



– Switching on and off

First decide with which heating mode you want to use my oven. Then set my switches – heating modes – to the corresponding symbol e.g.  for hot air. Then turn my oven temperature switch to the necessary temperature. Turn this switch to the right to a higher temperature. The red pilot lamp shows as long as the oven is being heated and goes out as soon as the set temperature is attained. It comes back on when the oven is being reheated.

If you preheat my oven (see corresponding note in the Tables), do not insert the food to be baked/roasted until the red pilot lamp first goes out. To utilize the afterheat, you should switch off my oven around 5-10 minutes before the end of the baking/roasting time. To do this, turn my oven temperature switch to the left to the Off position and the heating mode switch to 0.

Oven space divider

My oven size (with oven space divider) is arranged for everyday use.

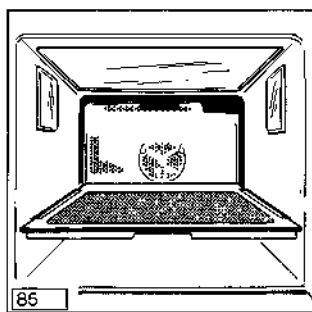
This means that you can **roast** joints or poultry up to a size of **around 2 kg** and **bake at max. 2 levels**.

When you use me in this way, you make the following savings in comparison with conventional ovens:

Energy, time, and my cleaning is also easier for you, since you can detach the cover of my heated oven space divider for cleaning.

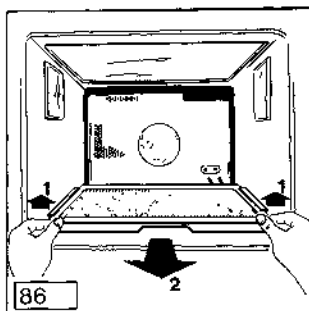
While you are cooking in my upper oven, you can use the lower part for warming of crockery or for the storage of unused accessories.

The oven space divider can be inserted in all operation modes!



If you are roasting large joints or poultry – such as a goose or turkey – or baking at 3 levels, detach my heated oven space divider to enlarge my oven.

If you remove my heated oven space divider to enlarge my oven or for cleaning, **set my cooking function switch and oven temperature switch to 0 and the Off position respectively.** To remove my oven space divider, slightly lift this **forward (front side of oven)** and at the same time **pull it forwards out of my oven!**



For your safety, my plug socket on the oven back panel is automatically closed when you take out the heated oven space divider.

Important: Never insert my heated oven space divider without a cover!

When inserting it, make sure that the oven space divider is pushed right in!

To remove the oven space divider

You should also be aware of the following

Roasting and infratherm grilling with the meat thermometer

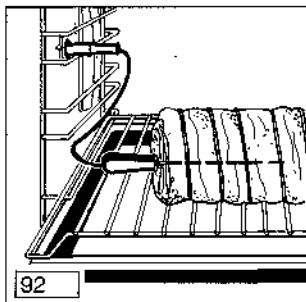
My meat thermometer for the oven makes the roasting or infratherm grilling of meat in normal and in combination operation easier for you.

A temperature sensor is arranged in the tip of the metal needle. When the meat thermometer is plugged into my oven, my oven operates automatically until the temperature in the core of the meat is equal to the set core temperature in the display of my electronic timer.

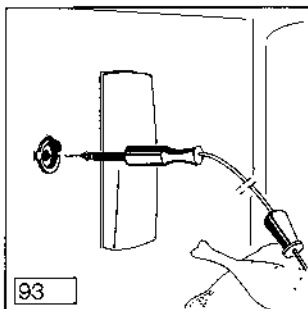
Important: Only the temperature sensor supplied should be used! If the sensor is replaced, only the AEG original spare part should be used!

Switching-on

1. Insert the tip of the meat thermometer as fully into the meat as possible so that the tip is located in the centre of the roast. Now place the meat in my oven.

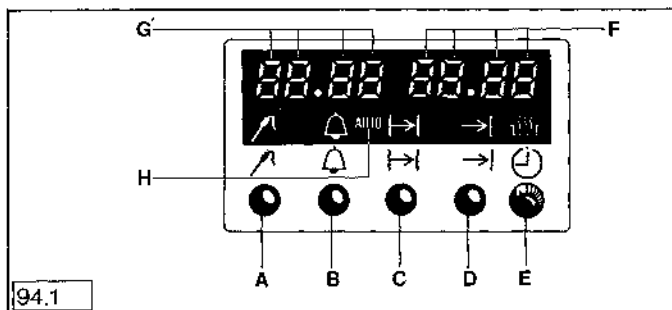


2. Firmly plug the plug side of the meat thermometer into the socket of my oven.



3. A temperature of 60 °C, which you can vary up or down, appears as a basic setting in window H of my electronic timer.

- On my electronic timer, press button A , hold it depressed, and at the same time set the meat core temperature with knob E . For example, 85 °C. This number appears in LH window H of my electronic timer so long as you press button A . 30 °C appears in my display H.



- Finally, turn my oven function switch and oven temperature switch to the required heating mode and temperature according to the attached table (table on roasting and infratherm grilling; roasting times/shelf heights).

In window H, the electronic timer shows you the instantaneous core temperature of your meat in °C.

To check the set core temperature of your roast, press my button A  in my electronic timer.

You should also be aware of the following

After attainment of my preselected meat core temperature, an audible signal of around 2 minutes' duration sounds, and my display H flashes.

To switch off the audible tone, press my button A .

My oven heating and lighting system now automatically switch off. Display H goes out when the meat thermometer is unplugged from my oven.

Now switch my oven function switch and oven temperature switch to the initial position and to zero respectively.

Switching-off

Chart of meat core temperatures for meat thermometer

Meat type	Meat core temperature
Beef	
Stewed steak (braised steak)	90-95 °C
Roast beef or fillet steak	
rare	45-50 °C
medium	60-65 °C
well-done	75-80 °C
Pork	
Pork shoulder and ham	
Neck	80-85 °C
Cutlet (back)	
Roast pork	75-80 °C
Pork chops	75-80 °C
Veal	
Roast veal	75-80 °C
Veal cutlet	85-90 °C
Mutton/lamb	
Leg of mutton	80-85 °C
Back of mutton	80-85 °C
Roast lamb/leg of lamb	75-80 °C
Game	
Back of hare	
Legs/haunch of hare	70-75 °C
Whole hare	70-75 °C
Haunch of venison (roe or red deer)	70-75 °C
Leg of venison (roe or red deer)	70-75 °C
Poultry	
Chicken	80-85 °C
Capon	80-85 °C
Duck	80-85 °C
Goose	85-90 °C
Turkey	80-85 °C

■ **Bakeware:**

You can use me to bake cakes either in baking forms or on baking sheets. The material from which the bakeware is made is extremely important.

The most important differences:

1. Black sheet baking forms, coated baking forms, or gold baking forms are the best, since they absorb heat and transfer it to the dough most rapidly, implying for you shorter baking times and lower power consumption.
2. White sheet baking forms reflect the heat, i.e. they repel it. Cakes which you bake in such forms have a longer baking time, do not become so nicely brown, and require a longer baking time. When baking with top/bottom heat, you should therefore not use white sheet baking forms.

■ **Baking at one level**

Place the food to be baked at one level only. The flatter the pastry, the higher you should place it in my oven.

■ **Baking times and baking temperatures**

In many cases, it is not necessary to preheat me. The recommended temperatures and times given in the attached table are guidance values. Deviations may possibly occur in practice.

**Baking
– with top/
bottom heat**



Baking with hot air



■ Recommendations

Apart from cheesecakes, sponge cakes, and bread, I recommend hot air for everything else. It is more advantageous than by top and bottom heat.

In this heating mode, I bake at several levels simultaneously – quickly and economically – to save you time. I also bake different cakes at the same time, e. g. fruit cakes and almond cakes. You need only make sure that the prescribed temperatures for the various items roughly coincide.

You should also take note that more steam arises when several baking sheets are inserted at any one time. This especially applies to fruit cakes. In the case of very moist fruit, e. g. damsons, therefore bake on only two sheets at most at any one time.

If the appliance has an oven space divider, only put in 1 sheet with fruit tarts or pies.

When you are baking on several baking trays at once, please keep an eye on the upper tray and if necessary take it out sooner.

■ Baking times and temperatures

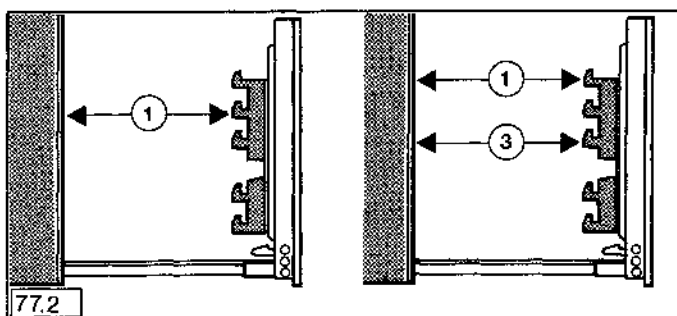
During baking with hot air, it is also not necessary to preheat me for most types of cakes. Exceptions are indicated in the attached baking table.

If you want to bake different types of cakes at the same time, the prescribed temperatures should coincide. The baking times can be adapted by subsequent insertion or removal of items. During the initial period, the baking table will be of great assistance to you.

The recommended temperatures and times given in the attached table are guidance values. Deviations may possibly occur in practice.

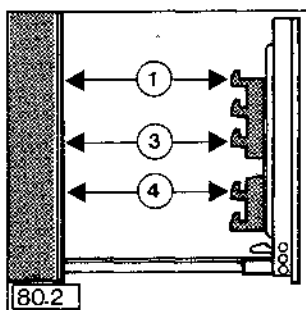
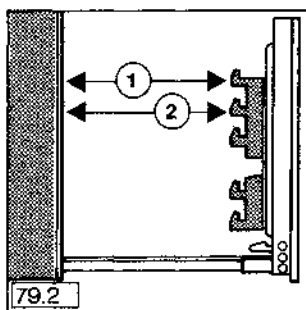
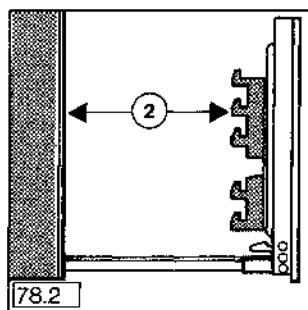
When baking several cakes on baking sheets or in forms, you should prolong the time indicated in the table for one sheet or form by around 10-20 minutes.

■ Baking at one or more levels, with oven space divider.



In the size-reduced oven, you can simultaneously bake on **2 baking sheets**.

■ Baking at one or more levels



You can also simultaneously bake on 3 baking sheets.
You can obtain additional baking sheets and grids as special accessories.

Roasting and steaming – Heating modes

- Please choose the most favourable heating mode from my various options:

Top/bottom heat



Hot air



Infratherm grilling



The **bold type** in the **attached table** gives you the insertion level and temperature indications.

- Recommendations

For all heating modes, the following applies:

Meat and fish should only be roasted in the oven from 1 kg weight. When using drip-pans with a grid, liquid should be added where necessary (e.g. during prolonged roasting times) so that dripping fat and meat juices do not burn.

– Temperature, roasting/ grilling time

- The larger the roast which you entrust to me, the longer must the roasting or grilling time be set. The roasting/grilling times depend on the type, quantity, and quality of the meat. In practice, deviations from the indications given in the tables and recipes may therefore arise.
- So that any evaporated liquid can be supplemented, I recommend you during the roasting time to check your meat/fish from time to time.
- After around half the cooking time, the meat/poultry should be turned so that it is uniformly browned right round.

Meat, poultry, and fish should be roasted in roasting pans, forms or in my drip-pan. If you use pots or forms, never place them on the floor of my oven, but on the grid, which you should insert at the 2nd or 3rd level from above depending on the size of the roast.

Ovenware

For roasting, we recommend you to use:

Dishes	Ovenware		Drip-pan	
	un-covered	covered	without grid	with grid
Roast pork	●			
Roast lamb	●			
Roast mutton	●			
Roast veal		●		
Roast pickled beef		●		
Braised steak		●		
Mince	●			
Duck, large	●			●
Goose				
Pork chops, 1-2 3-4	●			●
Chicken pieces, 1-2 3-4	●		●	
Turkey			●	
Small poultry	●			
Roast beef	●			
Fillet steak	●			
Game	●			
Fish	●			
Deep-frozen meat		●		

Flat grilling



Recommendations

You can crisply grill all flat pieces of meat and fish which can also be fried in the pan and are not heavier than 1 kg; steaks, chops, etc. You should season large pieces of meat/fish shortly before grilling and small ones shortly afterwards.

Turn the slices of meat/fish after half the grilling time so that the slices are uniformly grilled on both sides. You need only turn flat slices and pieces once; larger round pieces should be turned several times.

Please insert my drip-pan in the 2nd level and my combination grid in the 1st level from above.

Set my heating mode switch to the flat grilling symbol  and/or  and my temperature switch to 280 °C.

The indicated grilling times may only be guidance values, since, precisely during grilling, the times depend on the type and thickness of the food to be grilled and the degree of cooking.

On appliances with double-circuit grill , you should set the grill to grill symbol  for small amounts and to symbol  for larger amounts.

Fume opening: open

You can clean the drip-pan and grid more easily by soaking my drip-pan/grid in washing-up liquid suds immediately after grilling.

Preheat my oven 5 min., and always grill with the oven door closed. You will thereby save power.

Type/quantity	Shelf height for drip-pan/ grid, from above in each case	Grilling time	
		1st side	2nd side
Pork chop, pork schnitzel, meatballs, veal schnitzel, mutton and lamb chops	2nd	8-10 min.	6- 8 min.
Pork fillet	2nd	10-12 min.	6-10 min.
Frying sausage	2nd	8-10 min.	6- 8 min.
Kebab	2nd	7- 8 min.	5- 6 min.
Fillet steaks, veal steaks	2nd	6- 7 min.	5- 6 min.
Fillet beef, roast beef (around 1 kg)	2nd	10-12 min.	10-12 min.
Slices of liver	2nd	3- 4 min.	2- 3 min.
Chicken, halved (around 500 g each)	3rd*)	10-15 min. inside	10-12 min. outside
Fish fillet	2nd	6- 7 min.	4- 5 min.
Trout, around 200-250 g each	2nd	4- 7 min.	3- 6 min.
Toast	2nd	2- 3 min.	2- 3 min.
Toasted snacks	2nd	6- 8 min.	

***) Remove oven space divider (if featured)!**

Flat grilling table

**- Menu-cooking
in the large
oven**

■ **When menu cooking, please remove my oven space divider** (if available).

■ That is the truly amazing feature of my hot air oven. You can cook a complete menu all at once. Fish, meat, and dessert in one sequence. The fish does not taste of dessert, and the dessert does not taste of meat. Taste and smell do not mix.

■ The dishes you want to cook should need roughly the same cooking temperatures.

■ As soon as meat is cooked in an open vessel, please insert the **grease filter**.

Baked items indicated in the table as having around 20 °C lower temperatures can be coordinated with the meat dishes (see attached table on baking, roasting, and steaming). Differences of around 10 °C can be compensated by shorter or longer cooking times.

The **shelf height** must be selected depending on the individual foods to be cooked. Dishes with shortest cooking times should be inserted above. If several forms are to be placed above each other, a grid or drip-pan can be arbitrarily used to hold them.

Menu example:

Fume opening: open

Stuffed peppers with rice and
cottage cheese soufflé.

Ovenware: Fireproof forms

Shelf heights: Rice and cottage cheese soufflé
level 5 from above
Stuffed peppers
level 3 from above

Heating mode: hot air

Temperature: 175-180 °C

Cooking time: around 1 hour
10 minutes
Afterheat: 5 minutes

- Dishes in flat aluminium containers defrost especially well, since aluminium is a good heat conductor. For freezing and subsequent defrosting of meat and vegetable dishes, flat aluminium forms should therefore be used. For defrosting of raw and deep-frozen meat and fruit, closed, fireproof forms are especially well-suited.
- As the **shelf height**, basically the 2nd level from above should be used. For holding of forms and aluminium containers, the grid or drip-pan can be used.

- Defrosting

Defrosting table

Type of foodstuff	Temperature	Time h/min.		Fume opening	
				open	closed
Deep-frozen convenience foods (1-4 servings)	200	0.40-0.50	Defrost and warm to eating temperature		●
1/4 cake from sheet in aluminium foil	200	0.15-0.20	Defrosted and ready to serve		●
1/2 cheesecake or apple tart in aluminium foil	200	0.30-0.45	Defrosted and ready to serve		●
Bread around 500 g in aluminium foil	200	0.15 and 0.30 afterheat	Defrosted and ready to serve		●
Breadbuns	200	0.15 and 0.10 afterheat	Defrosted and ready to serve		●
Fruit, e.g. strawberries, raspberries in closed glass container	200	0.15 and 0.15 afterheat	Defrosted and ready to serve		●
Raw, frozen roast meat (e.g. 1 1/2 kg roast pork)	180-200	2.00-2.30 (depending on meat type)	Defrosted and simultaneously roasted		●
Deep-frozen chicken, around 1000 g (cover with greaseproof paper)	50	1.00-1.15	Defrosted for roasting and grilling		●

– Bottling

- For bottling, use only commercially available bottling jars (jars with rubber rings and glass lids). Never use jars with screw fittings or bayonet catches or metal tins. And make sure you use fresh foodstuffs!

The oven holds 6 bottling jars of 1-1½ litres capacity.

Place 1 cup of hot water in the drip-pan so that the necessary humidity is retained in the oven.

- As the **shelf height**, use the 4th level from above. The jars should not touch, must wherever possible be filled to the same level with the same contents, and must be securely clamped.
- To **switch on**, turn my heating mode switch to hot air  and the oven temperature switch to 160 °C.

- **Fume opening: closed**

- **Keep an eye** on the food being bottled.

As soon as the liquid in the first jars (when bottling **fruit** or **pickled cucumbers**) **begins** to bubble (after around 45 minutes for 1-litre jars) switch off the oven, but allow the jars to stand a further 30 minutes or so – around 15 minutes for tender fruit, e.g. strawberries – in the closed oven.

When bottling **vegetables** or **meat**, set back my oven temperature switch to 100 °C as soon as the liquid in the first jars **begins** to bubble and allow the contents to **cook** for a further 60-90 minutes. Then switch off the oven with both my switches and allow the jars to stand a further 30 minutes in the closed oven.

Cleaning and care

If you have coordinated a glass-ceramic cooking area with me, a few principles should be observed despite its special virtue of being easy-care:

It is important to clean my cooking area every time it has been used!

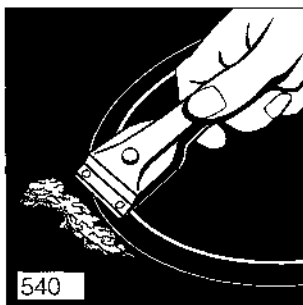
1. Never use aggressive cleaners, such as e. g. coarse scouring agents or abrasive pan cleaners.
2. Always clean the cooking area when it is slightly soiled – preferably after each use.
For this purpose, use a damp cloth and a little washing-up liquid. Then wipe the cooking area dry with a clean cloth. No cleaner residues should remain on the surface.
3. Thoroughly clean the whole cooking area once a week. For this purpose, use "Sidel Stainless Steel Gloss", "Steel-Fix", or "WK-Top".
Then thoroughly clean the whole cooking area with clean water and wipe dry with a clean cloth. Please make sure that no cleaner residues remain on the surface! The cooking area may otherwise be damaged!

4. Only use the recommended cleaning products!

Boiled-over food

First soften with a wet cloth and then remove the food residues with a **glass or razor-blade scraper**. **Take care to avoid injuring yourself!**

Then clean the cooking area as described under 3.



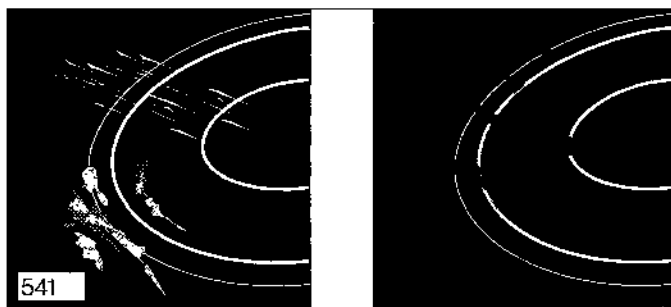
Burned-on sugar, melted plastic

Remove this at once – when still hot – with a glass scraper, as otherwise permanent damage could result. Then clean the cooking area as described under 3.

Glass-ceramic cooking area – Principles

– Special soiling

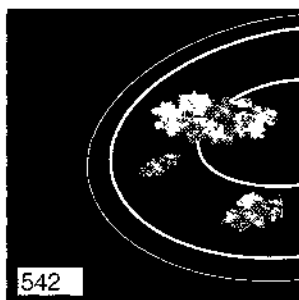
- Special soiling



You can prevent damage due to sugar or sugar-containing foods by caring for your glass-ceramic cooking area with Collo-Profi or Cera-fix.

Stains

(Scale stains or mother-of-pearl-like glossy stains, or discolourations with a metallic glint (saucepan rubbings), formed during cooking) are best removed when the hobs are still warm (not hot). For this purpose, also use "Sidol Stainless Steel Gloss", "Steel-Fix", or "WK-Top". Proceed exactly as described under 3.

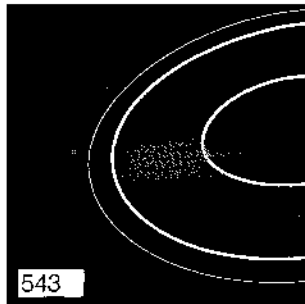


Grains of sand or grit

which fall on to the cooking area may cause scratches when pots are moved about. Please make sure therefore that no grains of sand or grit remain on the cooking area.

Sanded finish

The use of aggressive cleaning products and rough-bottomed saucepans gives the surface a sanded finish after a time, and dark patches will appear.



You can obtain suitable cleaners, cleansing agents, and a glass scraper from the AEG Service Centre.

Please clean heavy soiling of the cast iron hobs with a fine scouring agent or sponge. Then lightly heat and allow to dry.

Please note that cleaners are unsuitable for the stainless steel edge of the cast iron hob and stainless steel hob unit, since they cause scratches.

Thermal loading during cooking may cause slight yellowing of the stainless steel edge and stainless steel hob unit. This depends on the physical nature of the material (its tendency to tarnish).

These discolorations can be easily removed with "WK-Top" or "Steelfix".

In order to avoid the danger of corrosion between the edge of the hob and the hob unit, please note the following instructions:

- Never lay any wet saucepan lids e. g. if steam has condensed inside them) on my hobs.
- Only put pots or pans on my hobs if they are **dry underneath**.
- Make sure that the pot or pan is **always bigger** than the diameter of my hob (**never smaller**), so that no food can boil over and run down onto my surface.
- After cleaning my hobs, heat them up for a short time to dry the surface out.

Hob unit with cast iron hobs

Hob unit with cast iron hobs

Make sure that my hob covers or my decorative lids (if I have any) are dry on the inside when you place them on my hobs or close them.

To care for my hobs, you can occasionally use a little sewing-machine oil (finally polish with paper) or other cleaners and cleansing agents, such as Collo-Elektrol, which you can obtain from the AEG Service Centre.

Never use butter, bacon, or the like!

Oven

■ Normal cleaning

Clean my oven after each use. This makes fat splashes easiest to remove. For stubborn soiling, use K2r Oven Cleaner, Huy, Collo Grill Cleaner, or Express Oven Cleaner.

To clean my glass-ceramic ceiling (if available), you can safely use oven spray or, for heavy soiling, a glass scraper.

Then wipe with clean water to remove all cleaner residues. Never use aggressive cleaners, such as e.g. coarse scouring agents or abrasive pan cleaners. You can obtain suitable cleaners and cleansing agents from the AEG Service Centre.

Oven lighting

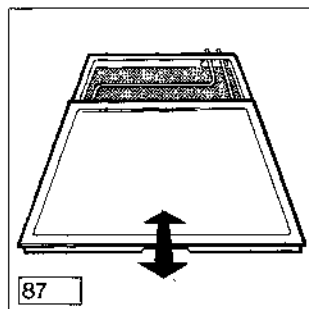
You can **illuminate** my oven for cleaning. To do this, turn my oven switch or my heating mode switch to the lamp position .

■ Thorough cleaning

For thorough cleaning, you can **detach various parts:**

Cleaning my heated oven space divider

My heated oven space divider should be removed for cleaning. The upper cover can be pulled forwards and cleaned in a sink.



Important: Never hold or place my heating element and the lower part of my oven space divider in water or in a dishwasher!

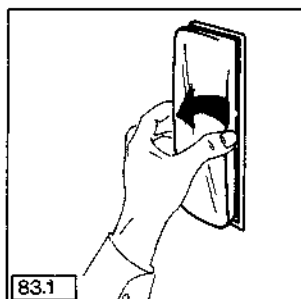
After cleaning and drying, especially the heating element contacts, re-assemble the oven space divider and slide it into the appropriate shelf level provided in my oven.

Important: My heated oven space divider may only be inserted in my oven complete (lower part with heating element and cover)!

Important: Switch off my fuses on the fixed wiring side (safety box) (remove screw-in fuses from holder).

To clean the glass covers and change my light bulb(s), the glass cover should only be removed by hand!

Important: Please never use any tools!

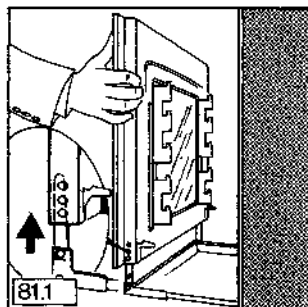


After changing the light bulb(s), clip the protective glass cover back in position.

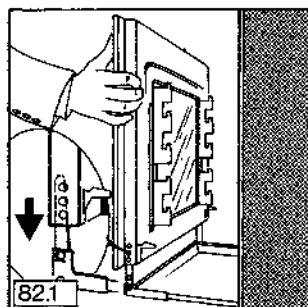
**Cleaning
and
replacing the
light bulb(s)**

Detaching the baking carriage door

- To detach the door:
Grip my door with both hands and pull it out of the guide bars **vertically upwards**. **Do not pull on the door handle!**



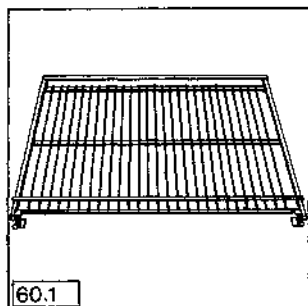
- To re-insert the door:
To insert my door, place it on the guide bars and push it in to its fullest extent.



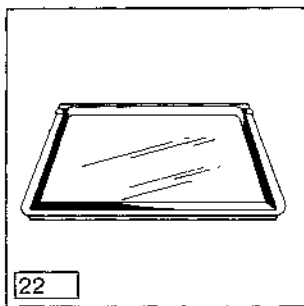
Cleaning the grease filter

- Grease filter
Boil the **grease filter** in water with dishwasher cleaner or soft soap.

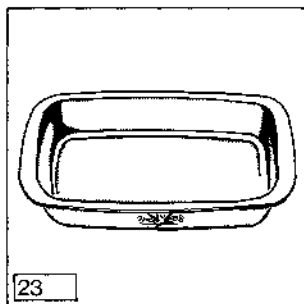
Special accessories



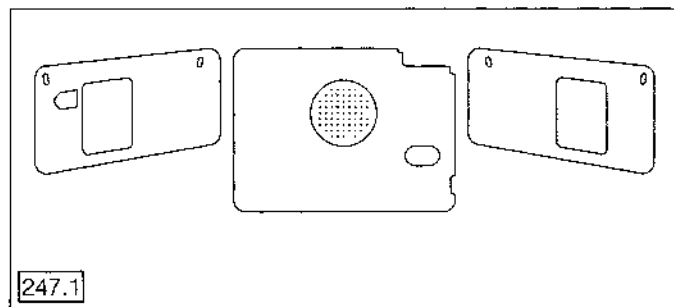
Second grid to hold bakeware
(baking carriage)
E-No.: 611 898 623



Baking sheet
(baking carriage)
E-No.: 611 898 621



Glass-ceramic roast pan
(for placing on grid)
E-No.: 611 899 660



Catalytic set KTG V
E-No.: 611 898 607

What to do if . . .

Faults you can rectify yourself

... the pilot lamps do not show?

... the oven does not heat?

1. You may well have not operated all relevant switches or
2. the fuse on the fixed wiring side (safety box) has blown.
3. **Important: Please make sure that my oven door is fully closed!**

... the fuses keep blowing?

Please call an approved electrical installer.

... the oven lighting fails?

See Cleaning and care on page 95.

Failure of my oven lamp(s) does not fall under the guarantee.

... the oven cannot be switched on?

Check whether:

... **my time of day** is flashing in the display!

If yes, reset my time of day.

... **the audible tone of my timer** is emitting a continuous tone.

Then press the corresponding button to switch it off!

... **my timer display** does not show, but the pilot lamps of the appliance still show?

... **incorrect indications** appear in my display?

... **duration and end** cannot be entered!

An operating fault has occurred in my timer, or else there has been a short-term power failure.

Then remove/unscrew the wiring fuses of the appliance, **wait 30 seconds**, and then switch on/screw in the wiring fuses again.

Then reset the time of day in my electronic timer.

... the function indicator pilot lamps of the automatic induction hobs flash?

... an intermittent or continuous audible tone sounds?

... See user safety instructions referring to the induction hobs.

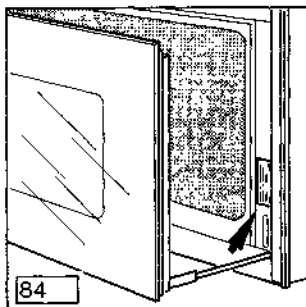
If, however, you decide to call in the service centre to help with any of the stated instructions or on grounds of faulty operation, the service engineer's visit cannot be made free of charge even during the guarantee period.

AEG electrical appliances comply with the valid safety requirements. Repairs to electrical appliances should only be performed by a trained electrician. Improper repairs may place the user at serious risk.

Customer service

If you cannot find any reference to a particular fault in my operating instructions, please contact our service centre.

When doing so, quote the E-No. and F-No. of your oven, which you will find on my rating plate/arrow.



Your indication of these numbers enables the service centre to make precise identification of the required spare part so that I can be repaired at the engineer's first visit. You will thus save yourself additional costs due to any possible repeated trips by the service engineer.

So that these numbers are always to hand, you are recommended to enter them here.

E-No.

F-No.